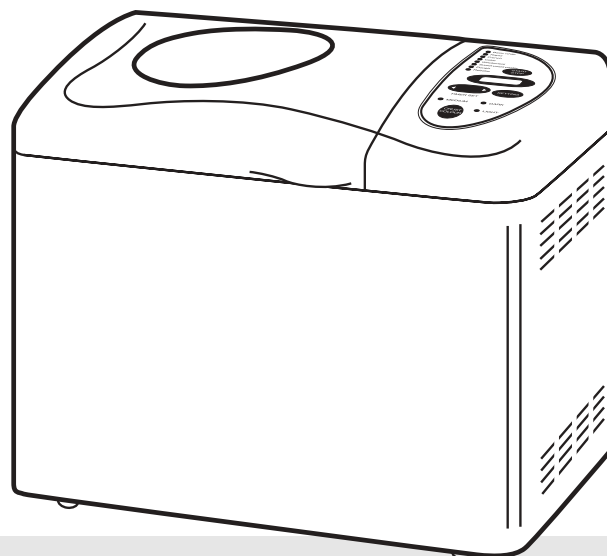


Stainless steel fastbake breadmaker



Please read and keep these instructions



fastbake

getting the best from your new breadmaker...

Accurate measuring is essential

It is essential to measure ingredient quantities carefully, even slight changes may effect loaf quality

Yeast content

If loaf rises too high and then collapses ensure the ingredients were measured accurately. If problem persists, reduce yeast by half a teaspoon

2year
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08450 777700
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IMPORTANT SAFEGUARDS

SAVE THESE INSTRUCTIONS

WHEN USING ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED, INCLUDING THE FOLLOWING:

- 1** Read all instructions carefully.
- 2** Do not touch hot surfaces. Use oven mitts or oven gloves when removing the hot bread pan. Do not cover the steam vent openings under any circumstances.
- 3** To protect against electrical shock, do not immerse cord or plug in water or other liquid.
- 4** Close supervision is necessary when any appliance is used near children.
- 5** Unplug the power supply cord when the appliance is not in use, or before cleaning. Allow to cool before putting on or taking off any parts, and before cleaning the appliance.
- 6** If the mains lead of this appliance is damaged do not use it. The lead may only be replaced by Morphy Richards Ltd or an agent of the company, since special purpose tools are required. Telephone Morphy Richards helpline for advice.
- 7** The use of accessory attachments not recommended by the manufacturer may cause damage to the breadmaker.
- 8** Do not use outdoors.
- 9** Do not let the power supply cord hang over the edge of table or counter, or touch hot surfaces.
- 10** Do not place the appliance on or near heat sources such as gas or electric stove ovens, or burners.
- 11** Extreme caution must be given when moving an appliance containing hot contents or liquids.
- 12** To disconnect, press and hold STOP, then switch socket off and remove plug from wall socket. Never pull on the cord.
- 13** Do not use the breadmaker for other than intended use.
- 14** Avoid contact with moving parts.
- 15** Put ingredients into the baking pan, then fit the baking pan into the breadmaker. The baking pan must be in place prior to switching on the appliance.
- 16** Do not operate this appliance in the presence of explosive and/or flammable fumes.
- 17** This appliance is intended for household use only and not for commercial or industrial use.
- 18** To avoid damaging the machine, do not place the baking pan or any object on top of the unit.
- 19** Do not clean with scouring pads. Do not wash the baking pan, kneading blade measuring cup or spoon in a dishwasher. Refer to 'Cleaning' section of this book.
- 20** Do not use breadmaker for storage purposes nor insert any utensils, as they may create a fire or electric shock.

Electrical requirements

Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply which must be A.C. (Alternating Current).

If the socket outlets in your home are not suitable for the plug supplied with this appliance, the plug should be removed and the appropriate one fitted.

Note: The plug removed from the mains lead, if

severed, must be destroyed as a plug with bared flexible cord is hazardous if engaged into a live socket outlet.

WARNING: THIS APPLIANCE MUST BE EARTHED.

Should the fuse in the 13 amp plug require changing a 13 amp BS1362 fuse must be fitted.

Before first use

Enjoy using your Morphy Richards Breadmaker.

Before first use, please take a few minutes to read this instruction book and to find a place to keep it handy for reference.

Pay particular attention to the safety instructions we have provided for your protection.

Carefully unpack the breadmaker and remove all packaging materials. To remove any dust that may have accumulated during packing, wipe the baking pan, kneading blade and outside surface of the breadmaker with a clean, damp cloth. Do not use scouring pads or any abrasives on any part of the breadmaker.

NOTE: In manufacture it is necessary to lightly grease some parts of the appliance. This may result in the unit emitting some vapour when first used, this is normal.

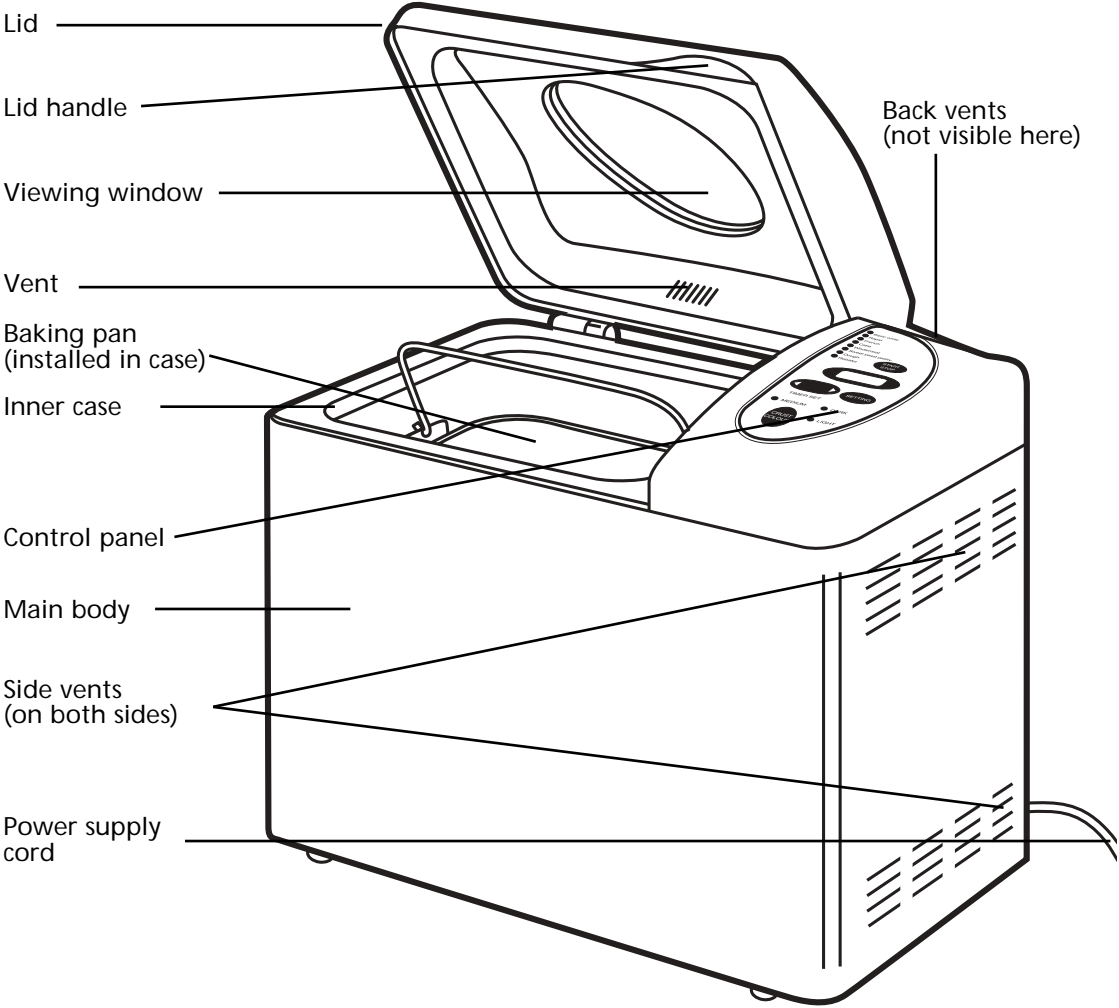
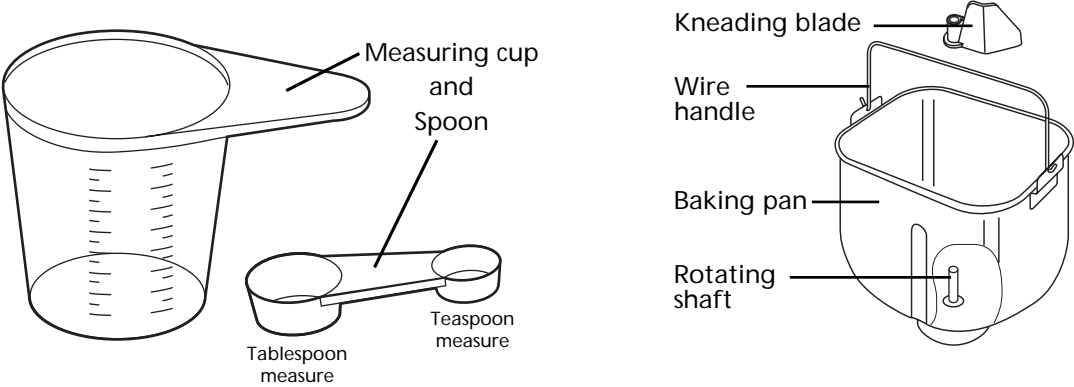
Introduction

Waking to the smell of homemade bread baking in the kitchen is one of the most comforting memories of childhood. Can you remember rushing downstairs to taste the bread, fresh out of the oven, with butter melting on top? What a great way to start the morning. The breadmaker can create that same experience every morning.

There's very little effort on the part of the baker, because this automatic breadmaker is a sophisticated

counter top appliance with a computer memory that does all the work for you. Just follow the recipe instructions, and wake up to fresh baked bread in your automatic breadmaker. But don't stop at baking bread in this appliance. Besides being able to do all kinds of speciality breads, including wholemeal, you can also prepare doughs for hot cross buns, bread rolls and braids. Everything is easy and tastes homemade, because it is.

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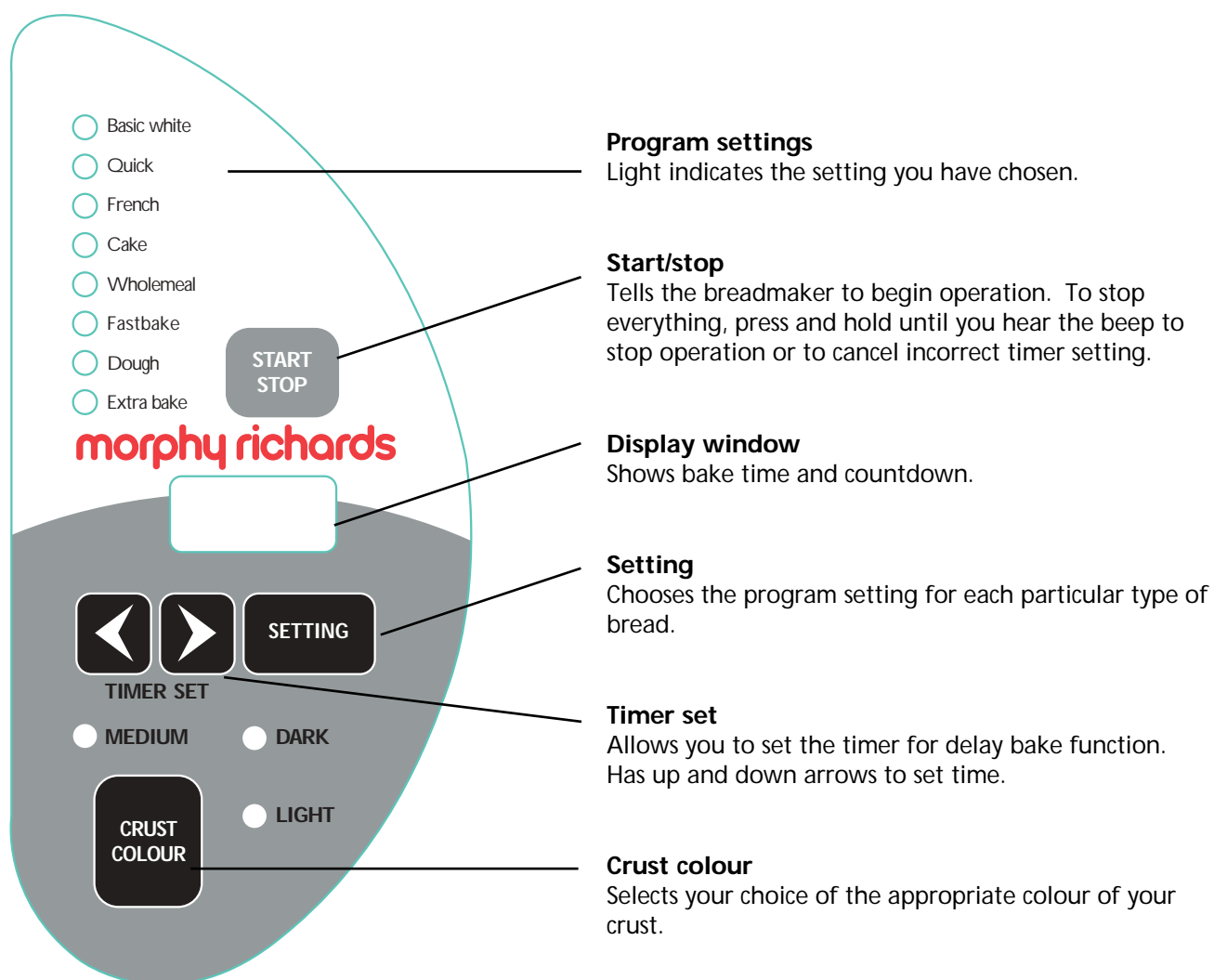
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Control panel settings & functions



Your breadmaker makes a (1.5lb) 680gm loaf or in some recipes a larger (2lb) 900gm loaf (approx weight).

The breadmaker has a choice of 8 settings, which can be selected by pressing the SETTING button.

When connecting the breadmaker, the display shows the pre-set time 3.00 = 3 hours.

Setting 1 – Basic white (3 hours)

For preparation of white bread and mixed bread. This program is used the most frequently. The breadmaker will knead the dough three times. After the second kneading the breadmaker will beep. This beep indicates that additional ingredients may now be added.

Setting 2 – Quick (2 hours 20 minutes)

For preparation of white bread and mixed bread. The breadmaker kneads the dough twice and beeps during the second kneading process in order to add other ingredients. The period of dough rising is shortened so the bread requires less time, but will be smaller than normal.

Setting 3 – French (3 hours 50 minutes)

For preparation of French white bread. The breadmaker will knead twice, but has longer rising times and bakes longer, so the bread gets a thicker crust.

Setting 4 – Cake (1 hours 50 minutes)

For preparation of recipes with baking powder and cake. The breadmaker stirs once and then bakes the mixture.

Setting 5 – Wholemeal/wholewheat (3 hours 40 minutes)

For preparation of wholemeal bread. Breads made with wholewheat/wholemeal flour are lower in volume and have a dense texture compared to breads made with white flour. The breadmaker will knead twice, the dough rises and bakes longer.

Setting 6 – Fastbake (58 minutes)

For preparation of a white loaf in a reduced time period. Loaves made on this setting can be shorter and the texture more moist.

Setting 7 – Dough (1 hours 30 minutes)

For preparation of different types of dough, for shaping and baking elsewhere. The pan is not heated and the degree of crust colour must NOT be selected (leave on medium crust setting).

Setting 8 – Extra bake

At the end of any baking program, press the stop button. If required remove the bread from the pan (see how to use your breadmaker 10, 11 page 8). If you require the bread to be baked longer to give it a crispy crust put it back in the machine (remove kneading blade from bread or pan), close the lid, select Extra bake. The default time is 0:10 minutes, press start to accept this time or press left timer set button to increase this time period in 10 minute steps, press start. 10 to 20 minutes will normally be sufficient, when you are happy with the bake press stop button.

Once the operating time has ended, the breadmaker starts the keep warm function for 1 hour, beeping every 5 minutes, press stop at any time to stop this function.

Crust colour

Except for Dough program or Rebake program each program offers 3 different degrees of crust colour, which you can select by pressing the CRUST COLOUR button.

- crust medium
- crust dark
- crust light

We recommend you choose the medium crust colour setting on all recipes unless otherwise stated in the recipe. The dark crust setting will give a thicker hard crust.

Start/stop

This button serves to start or stop the program.

Only press the button once you have selected the SETTING program, CRUST COLOUR and the DELAY TIMER if required. As the button is pressed you will hear a beep, the machine will start and the timer will count down.

To stop the breadmaker push this button for 3 seconds. Only do this in an emergency as the machine will then reset to the beginning of its program. You must then begin again, the ingredients may be ruined and need replacement.

If the temperature in the breadmaker for a new program is still too high from the previous use, the display shows "H:HH" after programming and the breadmaker will beep without interruption. If this happens remove the pan and wait until the breadmaker has cooled down (leave lid open).

How to use your breadmaker

- 1 Open the lid and remove the baking pan by raising the handle and twisting anti-clockwise and then lift out. Place baking pan on the work surface.
- 2 Ensure that the paddle is attached inside the baking pan (this simply pushes on).
- 3 Measure the ingredients required and add them all into the pan in the order listed.
- 4 When adding the yeast to the baking pan, take care that the yeast does not come into contact with the water or any other liquid, as it will start to activate immediately.
- 5 Using the pan handle, place the baking pan in the breadmaker and twist clockwise to the LOCK position. Close the lid of the breadmaker.
- 6 Plug into the power supply (you will hear one long beep). It will automatically be set to the BASIC WHITE program with the crust colour setting to MEDIUM.
- 7 Now select the required program pressing the SETTING button until the light corresponding to the program becomes illuminated. Don't forget to select the crust colour also.
- 8 Press the START/STOP program to start the machine. When the program is completed the display shows 0:00 and you will hear the appliance beep 10 times.
- 9 When the program is completed and the bread is baked the "keep warm" function will operate for a further hour. To remind you of this, the appliance will beep 5 times, every 5 minutes for a period of 1 hour and then switch off. For best results, remove the baking pan within this period or when the initial program is completed.
- 10 Take care when removing the bread. The baking pan is very hot. To remove the baking pan, open the lid of the appliance. As the appliance will still be hot, use oven gloves to remove the pan. Using the handle, simply twist the pan anti-clockwise to the REMOVE position and lift out.
- 11 Turn the pan upside down, and gently tap the bread from the pan. Occasionally the paddle will stay in the loaf, wait until the loaf is cool and then remove the paddle with a wooden utensil to avoid damage to the non-stick surface.
- 12 If the paddle becomes stuck in the bread pan, pour warm water over it and allow to soak. This will enable you to remove the paddle more easily.
- 13 Leave the bread on a rack to cool.
- 14 Always unplug the appliance after use.

Note: Do not open the lid whilst the breadmaker is operating as this will affect the quality of the bread, especially its ability to rise properly. Only open the lid when the recipe needs you to add additional ingredients, see recipe.

Using the timer for delayed completion

All programs can be combined with the time delay function. However, this is not recommended for program CAKE. If the dough contains fresh milk, fruit or onions, do not select the time delay function but bake dough immediately.

The upper DELAY TIMER button will add 10 minutes to the start time.

Each subsequent time it is pressed it adds a further 10 minutes up to a maximum delay and cooking time of 13 hours.

The right DELAY TIMER button will make the total delay and cooking times to be 13 hours. Each subsequent time it is pressed the total time is reduced by 10 minutes. The timer display shows in hours and minutes the total time left until the bread is finished (including the delay added and the program time). It does not include the 1 hour "keep warm" time after the program is finished.

For example, if it is 8.00pm and you want to have fresh white bread at 7.00am in the morning: You select the BASIC WHITE program, which takes 3 hours to bake. (8.00pm - 7.00am = 11 hours delay).

The display for the BASIC WHITE program shows 3:00, you want to add 8 hours delay time to this - so press the left button of the delay timer until the display shows 11:00

Remember to press the START button to commence the timer countdown - otherwise nothing will happen!

If you set the timer incorrectly and START has been pressed, you are able to switch off (press the stop button for 3 seconds) and reset the delay period again only if mixing has not started.

Slicing and storing bread

For best results place bread on a wire rack and allow to cool for 20-40 minutes before slicing. You may use an electric knife for even slices. Otherwise, use a sharp knife with a serrated blade.

Store unused bread tightly covered at room temperature for up to three days. If weather is hot and humid, store in the refrigerator overnight. For longer storage (up to one month), place bread in a tightly covered container in the freezer. If you store the bread in the refrigerator, leave it out to bring it to room temperature before serving. **Since homemade bread has no preservatives it tends to dry out and become stale faster than commercially made bread.**

Leftover slightly hardened bread may be cut into 1.3 cm (half inch) or 2.5cm (1 inch) cubes and used in favourite recipes to make croutons, bread pudding, or stuffing.

Caution

To prevent electrical shock, unplug the unit before cleaning. Wait until the breadmaker has cooled prior to cleaning. Do not immerse or splash either the body or lid in any liquid as this may cause damage and/or electric shock.

For best performance and maintenance, it is recommended to clean the breadmaker after each use as follows:

- Never use metal utensils with this appliance. These can scratch the non-stick surface of the baking pan. It is normal for the colour of the non-stick coating to change after some use and the function is not affected.
- Keep all air vents and openings clear of dust.
- Unplug the appliance from the power source before using a damp cloth or sponge to wipe the interior of the breadmaker.
- Do not wash the baking pan, measuring cup or spoon or kneading blade in the dishwasher. The baking pan should be cleaned with warm, soapy water. Avoid scratching the non-stick surface. Dry the baking pan thoroughly before placing it back in the baking chamber.
- Do not soak the baking pan for long periods as this could interfere with the working of the drive shaft.
- Be sure the appliance is completely cooled before storing away.
- For easy cleaning the lid can be removed by opening it in a 45° angle and pulling it off.
- If the paddle becomes stuck in the bread pan, pour warm water over it and allow to soak for 30 minutes. This will enable you to remove the paddle more easily.
- Wipe the lid and outer body of the unit with a damp cloth or slightly dampened sponge. Use a damp sponge or cloth to wipe out any flour, crumbs, or other materials from the inner case.

Do not use any of these when cleaning your breadmaker:

- Paint Thinner
- Benzine
- Steel Wool
- Pads
- Polishing Powder
- Chemical Dustcloth



Special care for the non-stick finish

Avoid damaging the coating. Do not use metal utensils such as spatulas, knives or forks.

The coating may change colour after long use, this is only caused by moisture and steam and will not affect the performance of the unit or quality of your bread.

The hole in the centre of the kneading blade should be cleaned, then add a drop of cooking oil and replace it on the spindle in the baking pan. This will prevent sticking of the blade.

Storing the unit

Be sure to dry all parts before storing including wiping any moisture from the viewing window. Close the lid and do not store anything on top of the lid.

Troubleshooting

Specific questions about the breadmaker functions and problems with ingredients or recipes are addressed in the 'Need Help?' section starting on page 21.

Knowing your ingredients

Understanding baking

It is often said that cooking is an art relying on the creativity of the chef while baking bread is much more of a science. This means that the process of combining flour, water and yeast results in a chemical reaction that produces bread. You have to remember that when the ingredients combine with each other they produce a specific result. Read the following information carefully to gain a better understanding of the importance each ingredient plays in the breadmaking process.

Important special note on flours

Flours, while visibly similar, can be very different by virtue of how they were grown, milled, stored, etc. You may find that you will have to experiment with different brands of flour to help you make that perfect loaf. Storage is also very important, as all flours should be kept in a secure, airtight container.

All purpose flour/plain flour

All purpose Flour is a blend of refined hard and soft wheat flours especially suitable for making cake breads. This type of flour should be used for recipes in the cake/quick bread section.

Strong plain flour/bread flour

Bread flour is a high gluten/protein flour that has been treated with conditioners that give dough a greater tolerance during kneading. Bread Flour typically has a higher gluten concentration than All purpose flour; however, depending on different milling practices, this may vary. Strong plain flour or bread flour are recommended for use with this breadmaker.

Whole wheat flour/wholemeal flour

Whole wheat flour/wholemeal flour is milled from the entire wheat kernel which contains the bran and germ and makes it heavier and richer in nutrients than All purpose flour. Breads made with this flour are usually smaller and heavier than white loaves due to the sharp edges of the bran and the germ cutting the gluten strands. To overcome this whole wheat flour/wholemeal flour is usually mixed with Bread flour or strong plain flour to produce a high light textured bread.

Self-raising flour

Self-raising Flour contains unnecessary leavening ingredients that will interfere with bread and cake making. It is not recommended for use.

Bran

Bran (unprocessed) & Wheat Germ are the coarse

outer portions of the wheat or rye grains separated from flour by sifting or bolting. They are often added in small quantities to bread for nutritional enrichment, heartiness and flavour. They are also used to enhance the texture of bread.

Oatmeal

Oatmeal comes from rolled or steel-cut oats. They are used primarily to enhance flavour and texture.

Yeasts (active dry yeast)

Yeast through a fermentation process produces gas (carbon dioxide) necessary to make the bread rise. Yeast must be able to feed on sugar and flour carbohydrates in order to produce this gas. Active dry granular yeast is used in all recipes that call for yeast. There are basically three different types of yeast available, fresh, dry and instant quick rising. It is recommended that **traditional dry yeast** be used, however, instant quick rising can also be used in lesser amounts. (Note: The recipes in this cookbook were developed using traditional dry yeast except for fastbake setting which uses a fast action or easybake yeast which is usually sold in packets). Fresh or compressed cake yeast is not recommended as they will produce poor results. Store yeast according to manufacturers instructions. Ensure your yeast is fresh by checking its expiration date. Once a package or can of yeast is opened it is important that the remaining contents be immediately resealed and refrigerated as soon as possible for future use. Often bread or dough, which fails to rise, is due to stale yeast being used. The following test can be used to determine whether your yeast is stale and inactive:

- 1 Place half a cup of lukewarm water into a small bowl or cup.
- 2 Stir 1 tsp. of sugar into the water then sprinkle 2 tsp. of yeast over the surface.
- 3 Place bowl or cup in a warm area and allow to sit for 10 minutes undisturbed.
- 4 The mixture should foam and produce a strong yeast aroma. If this does not occur, discard mixture and start again with another packet of dried yeast.

Sugar (granulated)

Sugar is important for the colour and flavour of breads. It is also food for the yeast as it supports the fermentation process. Artificial sweeteners cannot be used as a substitute for sugar as the yeast will not react properly with them.

Salt

Salt is necessary to balance the flavour of breads and cakes, as well as for the crust colour that develops during baking. Salt also limits the growth of yeast so the amounts shown in the recipes should not be increased. For dietary reasons it may even be eliminated entirely, however, your bread may over-proof and rise higher than normal.

Liquids/milk

Liquids such as milk or a combination of powdered milk and water, can be used when making bread. Milk will improve flavour, provide a velvety texture and soften the crust, while water alone will produce a crispier crust. Some liquids call for juice (orange, apple, etc) to be added as a flavour enhancer. **Note: For most recipes we suggest the use of dry skimmed milk.**

Eggs

Eggs add richness and a velvety texture to bread doughs and cakes.

Sunflower oil

'Shortens' or tenderises the texture of yeast breads. Butter or margarine can be used as a substitute. If butter or margarine is used direct from the refrigerator it should be softened for easier blending during the mixing cycle.

Baking powder

Baking powder is a raising agent used in quick breads and cakes. This type of raising agent does not require rising time before baking as the chemical reaction works when liquid ingredients are added.

Bicarbonate of soda

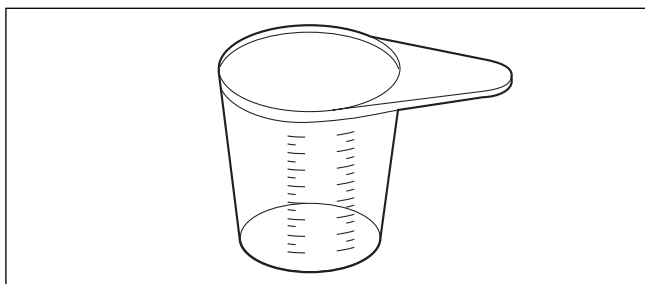
Bicarbonate of soda is another raising agent not to be confused or substituted for baking powder. It also does not require rising time before baking as the chemical reaction works during the baking process.

Measuring your ingredients

The key and most important step when using your breadmaker is measuring your ingredients precisely and accurately. It is extremely important to measure each liquid and dry ingredient properly or it could result in a poor or unacceptable baking result. The ingredients must also be added into the baking pan in the order in which they are given in each recipe. Liquid and dry measurements are done somewhat differently and are as follows:

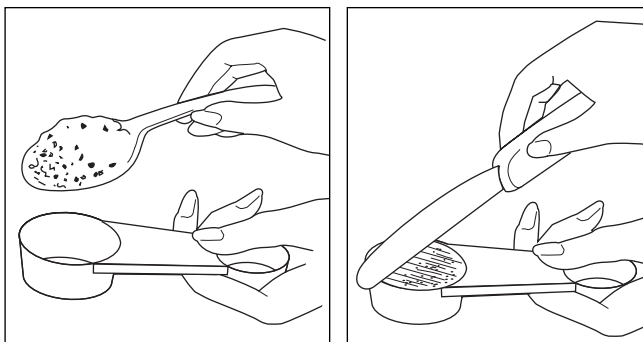
Liquid Measurements

Use the cup provided. When reading amounts, the measuring cup must be placed on a horizontal flat surface and viewed at eye level (not on an angle). The liquid level line must be aligned to the mark of measurement. A 'guesstimate' is not good enough as it could throw out the critical balance of the recipe.



Dry Measurements

Dry measurements (especially flours) must be done using the measuring cup provided. Dry measuring must be done by gently spooning ingredients into the measuring cup and then once filled, levelling off with a knife. Scooping or tapping a measuring cup will pack the ingredients and you will end up with more than is required. This extra amount could affect the balance of the recipe. Do not sift the flour, unless stated.



When measuring small amounts of dry or liquid ingredients (ie yeast, sugar, salt, powdered milk, honey, molasses) **the standard measuring spoon which is provided must be used.** Measurements must be level, not heaped as this small difference could throw out the critical balance of the recipe.

Your breadmaker produces delicious baked goods with ease. This machine asks only that you carefully follow the recipe instructions. In basic cooking, normally 'a pinch of this and a dash of that' is fine, but

not for breadmakers. Using an automatic breadmaker requires you accurately measure each ingredient (especially yeast and water) for best results. **For best results, have your ingredients and breadmaker at room temperature unless otherwise specified.**

Ingredient temperatures

All ingredients, including the machine and pan, and especially liquids (water or milk), should be warmed to room temperature 21°C (70°F). If ingredients are too cold, below 10°C (50°F), they will not activate the yeast. Extremely hot liquids, above 40°C (104°F), may kill the yeast.

Creating your own yeast breads

With the breadmaker, even the most inexperienced baker can achieve the satisfying experience of baking a loaf of bread. All of the mystery and hard work is gone. Inside this talented machine with an electronic brain, the dough is mixed, kneaded, proofed and baked without you being present. The automatic breadmaker can also just prepare the dough, and when it's ready, you shape and bake in a conventional oven. The recipes on the following pages are 'tailored' for this breadmaker. Each recipe features ingredients that best compliment a particular loaf of bread, and each was tested in our machines. **It is extremely important not to exceed the amounts of flour specified in each of the recipes or else it could result in unsatisfactory baking performance.** When creating your own yeast bread recipes or baking an old favourite, use the recipes in this cookbook as a guide for converting portions from your recipe to your breadmaker.

Other tips

- Place all recipe ingredients into the baking pan so that yeast is not touching any liquid.
- After completing the process of making dough in your breadmaker, typically when letting dough rise outside the breadmaker, allow 30 minutes or until dough doubles in size. Dough should be lightly greased and covered with waxed paper and a dry towel. It should be placed in a warm area free from drafts.
- Humidity makes dough more moist, therefore humidity and high altitudes require adjustments. For high humidity, add an extra tablespoon of flour if consistency is not right. For high altitudes, decrease yeast amount by approximately $\frac{1}{4}$

teaspoon, and decrease sugar and/or water or milk slightly.

- The DOUGH setting is great for mixing, kneading and proofing (allowing dough to rise) richer dough like croissant doughs. Use the automatic breadmaker to prepare this dough so all you need to do is shape and bake it according to your recipe.
- When recipes call for a 'lightly floured surface,' use about 1 to 2 tablespoons of flour on the surface. You may want to lightly flour your fingers or rolling pin for easy dough manipulation.
- When you let dough 'rest' and 'rise' according to a recipe, place it in a warm, draught-free area. If the dough does not double in size, it may not produce a tender product. Dough is ready when an indentation remains when it is touched.
- If the dough you are rolling shrinks back, let it rest covered for a few minutes before rolling again.
- Dough may be wrapped in plastic and stored in a freezer for later use. Bring the dough to room temperature before using.

Special glazes for yeast breads

Give your just baked bread a professional finish. Select one of the following special glazes to enhance your bread.

Egg Glaze

Beat 1 large egg and 1 tablespoon of water together, brush generously (Note: apply only to doughs before baking).

Melted Butter Crust

Brush melted butter over just baked bread for a softer, tender crust.

Milk Glaze

For a softer, shiny crust, brush just baked bread with milk or cream.

Sweet Icing Glaze

Mix 1 cup sifted icing sugar with 1 to 2 tablespoons of milk to make a glaze consistency and drizzle over raisin bread or sweet breads.

Poppy/Sesame/Caraway Seed/Oatmeal

Sprinkle your choice of these seeds generously over just glazed bread.

Recipe method

All of the following recipes use this same general method:

- 1 Measure ingredients into baking pan.
- 2 Use tepid water 21-28°C.
- 3 Insert baking pan securely into unit, close lid.
- 4 Select appropriate bread setting.
- 5 Push start button.
- 6 When bread is done, remove pan from unit **using oven mitts**.
- 7 Remove bread from baking pan, (and kneading blade from bread if necessary).
- 8 Allow to cool before slicing.

This method is modified by notes, if applicable, at the end of each recipe.

Basic white bread

	1.5lbs	2lbs
Water	1 ¹ / ₈ cups	1 ¹ / ₂ cups
Skimmed milk powder	2 ¹ / ₂ tbsp	3 tbsp
Sugar	2 tbsp	2 ¹ / ₂ tbsp
Salt	1 ¹ / ₄ tsp	2 tsp
Oil	2 ¹ / ₂ tbsp	3 tbsp
Strong white bread flour	3 cups	4 cups
Dry yeast	1 ¹ / ₄ tsp	2 tsp
Use setting	Basic white	Basic white
Or reduced bake time*	Quick	

Brown bread

Water	1 cup
Skimmed milk powder	2 tbsp
Soft brown sugar	2 ¹ / ₂ tbsp
Salt	1 ¹ / ₄ tsp
Oil	2 tbsp
Strong plain brown flour	3 cups
Dry yeast	1 ¹ / ₄ tsp
Use setting	Basic white

Softgrain bread

	1.5lb	2lb
Water	1 ¹ / ₈ cups	1 ¹ / ₂ cups
Skimmed milk powder	2 ¹ / ₂ tbsp	4 tbsp
Sugar	2 ¹ / ₄ tbsp	3 tbsp
Salt	1 ¹ / ₄ tsp	2 tsp
Oil	2 ¹ / ₂ tbsp	4 tbsp
Strong white softgrain flour	3 cups	4 cups
Dry yeast	1 ¹ / ₄ tsp	
Fast action yeast		1 ¹ / ₄ tsp
Use setting	Basic white	Basic white
Or reduced bake time*	Quick	

Granary bread

Water	1 ¹ / ₈ cups
Skimmed milk powder	2 tbsp
Soft brown sugar	2 tbsp
Salt	1 ¹ / ₄ tsp
Oil	2 tbsp
Strong granary flour	3 cups
Dry yeast	1 ¹ / ₄ tsp
Use setting	Wholemeal

Italian herb bread

Water	1 cups
Skimmed milk powder	2 tbsp
Sugar	2 tbsp
Salt	1 tsp
Oil	2 tbsp
Tomato pureé	1 ¹ / ₄ cup
Dried basil	2 tsp
Strong white bread flour	3 cups
Dry yeast	1 ¹ / ₄ tsp
Chopped chives †	2 tbsp
Use setting	Basic white
Or reduced bake time*	Quick

† Add the chives approximately 40 minutes into the cycle when the beeper goes off.

Cheese 'n' onion bread

Water	1 cup
Milk	2 tbsp
Sugar	2 tbsp
Salt	1 tsp
Onion powder	3 tbsp
Mature cheddar (grated)	1 ¹ / ₄ cups
Strong white flour	3 ¹ / ₄ cups
Dry yeast	1 ¹ / ₂ tsp
Use setting	Basic white
Or reduced bake time*	Quick

Using cheese with a high fat and moisture content may result in a slightly collapsed loaf.

* The quick setting reduces the bake time, but may result in a shorter loaf.

Olive bread

Water	1 cup
Skimmed milk powder	2½ tbsp
Sugar	2¼ tbsp
Salt	1¼ tsp
Oil	2½ tbsp
Mixed herbs	1½ tsp
Strong white flour	2½ cups
Strong wholemeal flour	½ cup
Dry yeast	1¼ tsp
Chopped olives †	½ cup
Use setting	Basic white
Or reduced bake time*	Quick

† Add the olives approximately 40 minutes into the cycle when the beeper goes off (otherwise they will become somewhat 'chopped').

French bread

Water	1 cup
Skimmed milk powder	2 tbsp
Sugar	1 tbsp
Salt	1 tsp
Oil	1 tbsp
Strong white bread flour	3 cups
Dry yeast	1 tsp
Use setting	French

Sun-dried tomato bread

Water	1 cups
Olive Oil	2 tbsp
Sugar	2¼ tbsp
Salt	1¼ tsp
Oil	2½ tbsp
Dry mixed herbs	1½ tsp
Sun-dried tomatoes	¾ cup
Strong white bread flour	3 cups
Dry yeast	1¼ tsp
Use setting	Basic white
Or reduced bake time*	Quick

* The quick setting reduces the bake time, but may result in a shorter loaf

Peanut butter bread

Water	1½ cups
Brown sugar	¼ cup
Salt	1 tsp
Peanut butter	½ cup
Strong white bread flour	3¼ cups
Dry yeast	1½ tsp
Use setting	Basic white
Or reduced bake time*	Quick

Chunky nut bread

Water	1 cup
Olive oil	2 tbsp
Honey	2 tbsp
Salt	1½ tsp
Sunflower seeds	¼ cup
Chopped walnuts	¼ cup
Strong white bread flour	3 cups
Dry yeast	1¼ tsp
Use setting	Basic white
Or reduced bake time*	Quick

Sunny orange bread

Freshly squeezed Orange Juice	1¼ cups
<i>(approx 3 oranges, depending on size)</i>	
Butter	1 tbsp.
Honey	2 tbsp.
Salt	1 tsp.
Strong white flour	3¼ cups
Sunflower seeds (optional)	2 tbsp.
Orange rind (grated/zested)	3 oranges
Dry yeast	1½ tsp.
Use setting	Basic white
Or reduced bake time*	Quick

Raisin bread

Water	1½ cup
Skimmed milk powder	2½ tbsp
Sugar	¼ cup
Salt	1¼ tsp
Oil	2½ tbsp
Cinnamon	¾ tsp
Strong white bread flour	3 cups
Dry yeast	1¼ tsp
Raisins †	⅝ cup
Use setting	Basic white
Or reduced bake time*	Quick

† Add the raisins when the first beeper goes off (otherwise the fruit will get completely chopped up).

Malt loaf

Water	1 cup
Salt	1 tsp
Sunflower oil	2 tbsp
Black treacle	2 tbsp
Malt extract	2 tbsp
Plain white flour	3 cups
Dry yeast	1 ¹ / ₄ tsp
Use setting	Basic white

Mixed fruit bread

Water	1 ¹ / ₈ cup
Skimmed milk powder	2 ¹ / ₂ tbsp
Sugar	¹ / ₄ cup
Salt	1 ¹ / ₄ tsp
Oil	2 ¹ / ₂ tbsp
Nutmeg	³ / ₄ tsp
Strong white bread flour	3 cups
Dry yeast	1 ¹ / ₄ tsp
Mixed fruit*	¹ / ₂ cup
Use setting	Basic white

*Add the mixed fruit approximately 40 minutes into the cycle when the beeper goes off. (Otherwise the mixed fruit will get completely chopped up.)

Cranberry nut bread

Cranberry juice (room temperature)	1 cup
Butter (melted)	2 tbsp
Honey	2 tbsp
Salt	1 tsp
Dried cranberries	¹ / ₂ cup
Strong white bread flour	3 cups
Lemon juice	1 tsp
Walnuts (chopped)	¹ / ₄ cup
Dry yeast	1 ¹ / ₂ tsp
Use setting	Basic white

Chocolate bread

Water	1 cup
Egg (beaten)	1 medium
Skimmed milk powder	1 tbsp
Butter (melted)	1 tbsp
Caster sugar	¹ / ₂ cup
Salt	¹ / ₂ tsp
Walnuts (chopped)	¹ / ₄ cup
Strong white bread flour	2 ¹ / ₈ cups
Cocoa powder	¹ / ₂ cup
Dry yeast	1 tsp
Use setting	Basic white

Spicy cheddar bread

Water	1 cup
Skimmed milk powder	2 tbsp
Sugar	2 tbsp
Salt	1 ¹ / ₂ tsp
Oil	1 tbsp
Worcester sauce	2 tsp
Black pepper	¹ / ₄ tsp
Dry mustard	1 tsp
Strong cheddar (grated)	¹ / ₄ cup
Strong white bread flour	3 cups
Dry yeast	1 ¹ / ₄ tsp
Use setting	Basic white
Or reduced bake time*	Quick

100% wholemeal bread

	1.5lb	2lb
Water	1 cup	1 ⁵ / ₈ cup
Skimmed milk powder	2 tbsp	3 tbsp
Soft brown sugar	2 tbsp	3 ¹ / ₂ tbsp
Salt	1 ¹ / ₂ tsp	1 ¹ / ₂ tsp
Oil	2 tbsp	3 tbsp
Strong wholemeal flour	3 cups	4 cups
Vitamin C tablet (crushed)	¹ / ₂ x 100mg	1 x 100mg
Dry yeast	1 ¹ / ₂ tsp	
Fast action yeast		1 ¹ / ₂ tsp
Use setting	Wholemeal	Wholemeal

* The quick setting reduces the bake time, but may result in a shorter loaf.

Dough recipes

Russian kulich

Water	1 cup
Skim milk powder	3 tbsp
Eggs (beaten) medium	2 medium
Butter	$\frac{1}{4}$ cup
Salt	$1\frac{1}{2}$ tsp
Flaked almonds	2 tbsp
Raisins	$\frac{1}{4}$ cup
Mixed fruit	$\frac{1}{3}$ cup
Strong white bread flour	$3\frac{1}{4}$ cups
Dry yeast	$1\frac{1}{2}$ tsp
Use setting	Basic white

Method

Makes 12 rolls.

- 1 Add ingredients in order as listed
- 2 Select Dough setting and push start button..
- 3 When dough is ready, remove dough from pan and turn dough out onto a lightly floured surface.
- 4 Divide into 12 equal pieces.
- 5 Shape each into a ball.
- 6 Place on a well greased baking tray
- 7 Brush lightly with melted butter
- 8 Let stand, covered for 20-25 minutes or until double in size.
- 9 Bake at 190°C (375°F) gas mark 5 for 15-20 minutes.

Pizza dough

Water	1 cup
Oil	1 tbsp
Sugar	2 tbsp
Salt	1 tsp
Strong white flour	$2\frac{3}{4}$ cups
Dry yeast	1 tbsp
Use setting	Dough

Makes one deep pan pizza base.

- 1 Place water, butter, sugar and salt into baking pan.
- 2 Add flour. Sprinkle yeast into centre of flour.
- 3 Select setting dough and push Start Button.
- 4 When dough is ready, preheat your oven to 200°C (400°F) gas mark 6.
- 6 Remove dough from pan and press dough into a lightly greased 30cm (12") pizza pan. Brush lightly with vegetable oil. Cover dough and allow to stand 15 minutes in a warm draft free area.
- 7 Spoon tomato or pizza sauce over dough, top with your favourite ingredients and grated Mozzarella cheese.
- 8 Bake at 200°C (400°F) gas mark 6 for 25-30 minutes or until crust is golden brown and cheese is bubbly.

NOTE: For a thinner crust pizza, divide dough in half and press into 2 x 30cm (12") pans.

White rolls

Water	$1\frac{1}{4}$ cups
Skimmed milk powder	1 tbsp
Butter (melted)	2 tbsp
Sugar	2 tbsp
Salt	$1\frac{1}{2}$ tsp
Strong white bread flour	$3\frac{1}{4}$ cups
Strong dry yeast	$1\frac{1}{2}$ tsp
Use setting	Dough

Wholemeal rolls

Water	$1\frac{1}{4}$ cups
Skimmed milk powder	1 tbsp
Butter (melted)	2 tbsp
Honey	2 tbsp
Molasses	1 tbsp
Salt	$1\frac{1}{2}$ tsp
Strong wholemeal flour	$3\frac{1}{4}$ cups
Dry yeast	$1\frac{1}{2}$ tsp
Use setting	Dough

Method

Makes 12 rolls.

Follow method given for white rolls.

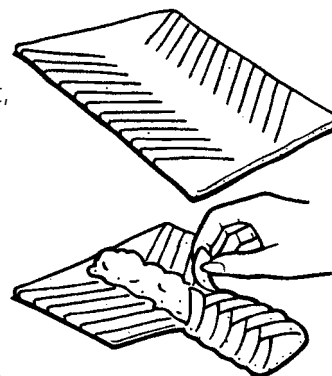
Raspberry braid

Water	1 cup
Egg (beaten)	1 medium
Butter (melted)	2 tbsp
Sugar	$\frac{1}{4}$ cup
Salt	$\frac{3}{4}$ tsp
Strong white bread flour	$3\frac{3}{4}$ cups
Dry yeast	2 tsp
Use setting	Dough

Method

Makes 2 braids.

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into baking unit, close lid.
- 3 Select dough setting.
- 4 Push start button.
- 5 When dough is ready, remove dough from pan and on a lightly floured surface divide dough into half.
- 6 Roll each half into a 36 x 20cm (14 x 8inch) rectangle.
- 7 Spread $\frac{3}{8}$ cup raspberry jam lengthways down



- centre third of each rectangle.
- 8 Make diagonal cuts from the outer edges 2.5cm (1inch) apart and 7.5cm (3inches) long.
 - 9 Fold alternate strips of dough over filling.
 - 10 Place on greased baking sheets.
 - 11 Brush with melted and cooled butter.
 - 12 Let rise 30 minutes (until well risen).
 - 13 Brush with an egg yolk and 1 tbsp water mixture.
 - 14 Combine until crumbly:
 - 2 tbsp soft butter
 - 2 tbsp brown sugar
 - $\frac{1}{4}$ ground almonds
 - $\frac{1}{8}$ cup flour
 - 1 tsp nutmeg
 - 15 Sprinkle half over each dough.
 - 16 Bake at 175°C (350°F) gas mark 4 for 30-35 minutes.

Hot cross buns

Milk	1 cup
Butter	$\frac{1}{4}$ cup
Sugar	$\frac{1}{3}$ cup
Egg (beaten)	1 large
Salt	1 tsp
Strong white bread flour	$3\frac{3}{4}$ cups
Cinnamon	1 tsp
Ground cloves	$\frac{1}{2}$ tsp
Nutmeg	$\frac{1}{4}$ tsp
Raisins*	1 cup
Dry yeast	2 tsp
Use setting	Dough

Method

Makes 12 buns.

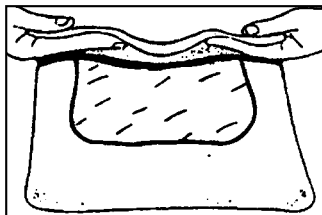
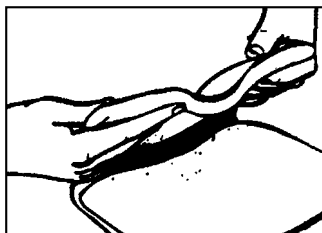
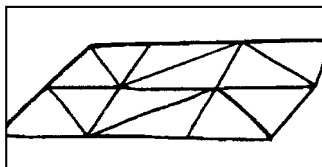

- 1 Measure ingredients into baking pan.
 - 2 Insert baking pan securely into unit, close lid.
 - 3 Select dough setting.
 - 4 Push start button.
 - 5 When bread is done, remove dough from pan and divide into 12 pieces.
 - 6 Shape into round, slightly flattened buns.
 - 7 Place 5cm (2") apart on greased baking sheets.
 - 8 Cover and let rise 30 minutes or until double in size.
 - 9 Combine (and brush on buns) 1 slightly beaten egg with 1 tbsp water.
 - 10 Slash top of bun to form a cross.
 - 11 Bake at 190°C (375°F) gas mark 5 for 16-18 minutes.
 - 12 Drizzle 'cross', while hot, with icing sugar glaze consisting of:
 - $\frac{3}{4}$ cup sifted icing sugar
 - 1 tbsp milk
 - 2 drops almond flavouring
- *Add raisins approximately 20 mins into the cycle (otherwise they will become somewhat 'chopped').

Croissants

Water	$\frac{3}{4}$ cup
Skim milk powder	2 tbsp
Sugar	1 tbsp
Salt	1 tsp
Butter	1 tbsp
Strong white flour	2 cups
(1) Dry yeast	3 tsp
Butter chilled and sliced	$\frac{1}{2}$ cup
Egg	1 large (whisked together with 1 tbsp of cold water)
Use setting	Dough

Method

Makes 12 croissants.

- 1 Measure water, dry milk, sugar, salt, butter, flour into baking pan. Sprinkle yeast into centre of flour.
- 2 Insert baking pan securely into unit, close lid.
- 3 Select setting 9 and push start button.
- 4 Meanwhile, roll $\frac{1}{2}$ cup of chilled butter slices between two sheets of waxed paper into a 25 x 18cm (10 x 7 inch) rectangle. Chill at least 1 hour.
- 5 The breadmaker will beep 3 times and the display will show 'END' when dough is ready.
- 6 Remove dough from pan and roll dough out to 7mm ($\frac{1}{4}$ inch) thickness on a lightly-floured surface into a 30cm (12 inch) square. 
- 7 Place chilled butter on centre third of dough. Fold each side over the buttered side. Roll dough to 50 x 36cm (20 x 14 inch) rectangle. 
- 8 Fold dough into third, seal edges. Roll into a 50 x 36cm (20 x 14inch) rectangle. Fold and roll twice more. Cover securely with plastic wrap. Chill in freezer for 20 minutes. Repeat folding and rolling 3 times. 
- 9 Roll dough to 3mm ($\frac{1}{8}$ ") thickness into a 25 x 37.5cm (10 x 15") rectangle. Cut into 6 squares. Cut each square in half to form 12 triangles. 
- 10 Roll each triangle loosely, starting from the wide end. Place seam side down on greased baking pan.
- 11 Curve ends. Sprinkle water on top. Cover lightly with damp cloth and allow to rise in a warm area free from drafts 45 to 50 minutes or until doubled in size.

- 12** Brush lightly with beaten egg and water.
13 Bake at 190°C (375°F) gas mark 5 for 10 to 15 minutes, or until golden brown and flaky.

Doughnuts

Milk	1 ¹ / ₄ cups
Egg (beaten)	1 medium
Butter	¹ / ₄ cup
Sugar	¹ / ₄ cup
Salt	1 tsp.
Strong white flour	3 ³ / ₄ cups
Dry yeast	1 ¹ / ₂ tsp.
Use setting	Dough

Method

Makes 2 dozen doughnuts.

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into unit, close lid.
- 3 Select dough setting.
- 4 Push start button.
- 5 The breadmaker will beep 3 times and the display will flash 'END' when bread is done.
- 6 Roll dough to 12mm (1/2") thick.
- 7 Cut with a 6.5cm (2 1/2") doughnut cutter.
- 8 Let rise, covered, 30 minutes or until double in size.
- 9 Deep fat fry at 190°C (375°F) gas mark 5.
- 10 Turn doughnuts as they rise to the surface. Fry until brown on both sides.
- 11 Drain on absorbent paper.
- 12 Dip in caster sugar (or caster sugar mixed with 1/2 tsp cinnamon)

Cake recipes

Standard cake mix

Ingredients group 1	
Softened/melted butter	³ / ₄ cup
Vanilla essence	¹ / ₂ tsp
Eggs (beaten)	4 medium
Tepid water	³ / ₈ cup
Ingredients group 2	
Plain white flour	2 cups
Baking powder	2 tsp
Caster sugar	¹ / ₄ cups
Use setting	Cake

Method

- 1 Mix group 1 together.
- 2 Sieve group 2 together.
- 3 Combine groups 1 and 2 together.
- 4 Put into breadpan.
- 5 Select cake setting.
- 6 Push start button.
- 7 When cake is done, unplug breadmaker.
- 8 Using oven mitts, remove pan from unit and allow to cool.
- 9 Carefully remove cake from pan.

Variations

Cherries - 1/2 cup of cherries, halved (wash thoroughly to remove the excess syrup) and allow them to drain and dry on absorbent paper.

or Mixed fruit - 1/2 cup.

or Chocolate chips - 1/4 cup.

Add any of these variations into the breadpan last, on top of the other ingredients.

Banana nut cake

Premeasure ingredient groups (sieve together ingredient Group 2). Place in bowls near breadmaker.

Ingredient group 1	
Butter	2 tbsp
Milk	1 tbsp
Banana (mashed)	1 cup
Egg (beaten)	1 large
Walnuts (chopped)	¹ / ₂ cup
Lemon rind	1 tsp
Ingredient group 2	
Plain white flour	1 ¹ / ₂ cups
Bicarbonate of soda	¹ / ₂ tsp
Baking powder	¹ / ₄ tsp
Granulated sugar	¹ / ₂ cup
Salt	¹ / ₄ tsp
Use setting	Cake

Method

Follow method given for standard cake mix.

Apple & walnut cake

Premeasure ingredient groups (sieve together ingredient group 2). Place in bowls near breadmaker.

Ingredient group 1	
Softened butter	2 tbsp
Milk	1 tbsp
Raw, grated, peeled, Granny Smith apples	1 ¹ / ₄ cups
Egg	1 large
Chopped walnuts	1 ¹ / ₂ cup
Chopped dates (optional)	1 ¹ / ₂ cup

Ingredient group 2	
Plain white flour	2 cups
Bicarbonate of soda	1 ¹ / ₂ tsp
Baking powder	1 ¹ / ₄ tsp
Granulated sugar	1 ¹ / ₂ cup
Salt	1 ¹ / ₄ tsp
Ground cinnamon	1 ¹ / ₄ tsp.
Ground nutmeg	1 ¹ / ₄ tsp.
Use setting	Cake

Method

Follow method given for standard cake mix.

NOTE: Drain apples to remove excess juice before mixing with other ingredients.

Gluten free recipes

Gluten free breads are yeast-leavened breads, where Gluten a protein part of the wheat (also found in Oats, Barley and Rye) is removed.

People who cannot tolerate Gluten in their diet (known as Coeliac's) can obtain this flour on prescription. It is found in most high street chemists and health food stores, it is expensive!

Morphy Richards has developed a range of Gluten free recipes for bread, cakes and dough which can be processed and are unique to this breadmaker.

There are many brands of these Gluten free flours available, Morphy Richards have developed these recipes using one particular brand '**Nutricia Glutafin'** **Gluten free White flour mix and fibre mix**. Other brands have not been tested therefore Morphy Richards cannot list these brands.

Contact the Morphy Richards Helpline (08450 777700) if you require a copy of these special recipes.

The bread is excellent on the day it is made, but with all Gluten free breads when one day old or more it will need 'refreshing'. 2 slices placed in the microwave for 10-15 seconds will usually do this.

Any remaining fresh bread can be frozen for storage. To store Gluten free bread (or any bread), slice the bread, re-assemble the slices back together, wrap the assembled loaf in aluminium foil and place it in a plastic bag. Store in the freezer until required. The slices will 'snap' apart when required and quickly thaw, use the microwave if required.

Gluten free bread

Water	1 ⁵ / ₈ cup
Skimmed milk powder	4 tbsp
Butter	4 tbsp
Sugar	3 tbsp
Salt	2 tsp
Gluten free flour (fibre mix)	Packet (500g)
Dry yeast (supplied with flour)	Packet
Use setting	Quick

Gluten free mixed fruit cake

Group 1

Softened butter	3 ³ / ₄ cup
Vanilla essence	1 ¹ / ₄ tsp
Eggs (beaten)	3 medium
Lemon Juice	2 tsp
Water	1 ¹ / ₄ cup
Mixed fruit	5 ⁵ / ₈ cup

Group 2

Gluten free flour (white mix)	1 ⁵ / ₈ cup
Baking powder	2 tsp
Sugar (caster)	1 ¹ / ₄ cup
Use setting	Cake

Fastbake

The Fastbake programme (58 mins) is designed to produce a traditional white loaf in a fraction of the time it takes with the standard programme. Quality of taste and texture is generally retained using this method. The cycle time is reduced by starting the dough mixture at higher temperature so the ingredients and temperature are more critical.

- As the Fastbake programme is dependent on the correct water temperature, it is recommended that you do not use the delay timer.
- Use lukewarm water at 30-32°C. If cooler liquid is used a short loaf of bread will be obtained. If hotter liquid is used, the yeast can be killed.
- All ingredients should be at room temperature.
- Do not attempt to make 100% whole wheat or other natural grain breads, as this setting is unsuitable.
- Always use strong white bread flour, recipes using Fastbake should contain at least 65% white bread flour.
- Do not open the lid.
- The keep warm function operates as usual with this programme (bread will be kept warm for 1 hour).

- If baking several loaves, turn off, remove the pan and allow to cool with the lid open for at least 30 minutes between makings. This will allow the control to cool down for accurate temperature sensing which is critical for Fastbake.
- A crack may form on top of the crust caused by the higher temperature which is a feature of traditional bread.
- Loafs of bread made on this setting can be shorter and the texture moister.

Fastbake white bread

	1½lb	2lb
Water	1⅛ cups	1½ cups
Sugar	4 tsp	5 tsp
Salt	1 tsp	1½ tsp
Milk powder	2 tbsp	3 tbsp
Oil	4 tbsp	5 tbsp
Strong white bread flour	3 cups	4 cups
Easy bake yeast (fast action)	3 tsp	3½ tsp
Use setting	Fastbake	Fastbake

Need help?

Question 1

How do I make doughnuts with my breadmaker?

How does it make the hole?

The breadmaker only makes the dough for the doughnuts. You must form and fry the doughnuts in a conventional deep fryer.

Question 2

What should I do if the kneading blade comes out with the bread?

Remove it with a pair of plastic tongs before slicing the bread. Since the blade can be disconnected from the pan, it is not a malfunction if it comes out in your bread.

Question 3

Why does my bread sometimes have some flour on the side crust?

In some cases, the flour mix may remain on the corners of the baking pan. When this happens, it usually can be eaten or simply trim off that portion of the outer crust with a sharp knife.

Question 4

Why isn't the dough mixing? I can hear the motor running.

The Kneading Blade or baking pan may not be inserted properly. Make sure the pan is facing the right way and that it has 'clicked' and seated into the bottom of the breadmaker.

Question 5

How long does it take to make bread?

Timings for each setting are outlined on page 7.

Question 6

Why can't I use the timer when baking with fresh milk?

The milk will spoil if left sitting in the machine too long. Fresh ingredients such as eggs and milk should never be used with the delayed timer feature.

Question 7

Why do I have to add the ingredients in a certain order?

This allows the breadmaker to mix the ingredients in the most efficient manner possible. It also serves to keep the yeast from combining with the liquid before the dough is mixed.

Question 8

When setting the timer for morning, why does the machine make sounds late at night?

The machine must start operation several hours before the bread will be ready. These sounds are made by the motor when kneading the dough. It is a normal operation, not a malfunction.

Question 9

The kneading blade is stuck in the bread pan. After baking how do I get it out?

The kneading blade may 'stick' in place after

baking. Running warm or hot water over the blade should loosen it enough to be removed. If still stuck, soak in hot water for about 30 minutes.

Question 10

Can I wash the baking pan in the dishwasher?

No. The baking pan and kneading blade must be washed by hand.

Question 11

What will happen if I leave the finished bread in the baking pan?

Whilst still in the breadmaker for the first hour after baking is complete the bread 'keeps warm' to prevent it becoming 'soggy'.

It may result in a 'soggy' loaf of bread as excess steam (moisture) would not be able to escape. Allow to cool on a wire rack after baking to prevent this.

Question 12

Why did the dough only partially mix? Why didn't it mix completely?

The batter may be too heavy or dry. Also, the kneading blade or baking pan may not be inserted properly. Ingredients may have been added in the wrong order.

Question 13

Why didn't the bread rise?

The yeast could be bad, past its sell by date or possibly no yeast was added at all. Also, if the mixing was not complete, rising problems could develop. Gluten free flour will also affect the amount of rising.

Question 14

Why can't the delayed finish be set for more than 12 hours? What is the minimum time a cycle may be delayed?

The maximum length of delay is 12 hours plus the particular cycle time. For example, setting 3 has a cycle that takes 3:25 hours, so it may be delayed up to 15.25 hours. The minimum length of delay for each setting is 10 minutes, as the delay clock increases in 10 minute increments.

Question 15

How do I know when to add raisins, nuts, etc. to the bread?

There is a beeper tone to signal that you may add raisins, nuts, etc. after the initial kneading cycle is complete. (NOTE: The beeper sounds after 20 minutes).

In most cases, ingredients can be broken up during the initial kneading cycle. However, if it is more convenient for you to add them at the start, results will be fine.

Question 16

How come my bread comes out too moist? What can I do?

Humidity may affect the dough. Add an extra tablespoon of flour. Also, high altitude may have the same effect. Decrease the amount of yeast by $\frac{1}{4}$ teaspoon and decrease the sugar and/or water/milk slightly.

Question 17

Why do I get air bubbles at the top of the bread?

This can be caused by using too much yeast.

Question 18

Why does my bread rise and then collapse or crater?

The bread may be rising too much. To reduce the rate of rising, reduce the amount of water and/or increase the amount of salt and/or decrease the amount of yeast.

Question 19

Can I use my favourite bread recipes (traditional yeast bread) in my bread machine?

Yes, but you will need to experiment to get the right proportion of ingredients. Become familiar with the unit and make several loaves of bread before you begin experimenting. Never exceed a total amount of $4\frac{2}{3}$ cups dry ingredients (that includes flours, oats, oatmeal, bran). Use the recipes in this book to help determine the ratio of dry ingredients to liquid and amounts of yeast, sugar, salt, and butter/margarine to use.

Question 20

Is it important for ingredients to be at room temperature before adding them to the baking pan?

Yes, even when the delay timer is being used.

Question 21

Why do the loaves vary in height and weight? The whole wheat/wholemeal breads are always shorter. Am I doing something wrong?

No, it is normal for Whole Wheat and Wholemeal breads to be shorter and denser than Basic or French breads. Whole Wheat and Wholemeal flour are heavier than white bread flour, therefore they don't rise as much during the bread making process. They also typically have added ingredients, such as oats, bran, nuts and raisins, which contribute to the shorter height and denser texture. This is also true for bread containing fruit and nuts.

Question 22

Can I premix the yeast with water?

No, the yeast must be kept dry and put into the baking pan last, above the flour.

Troubleshooting

Possible cause

Solution

Bread sinks in the centre

Too much liquid or liquid too warm	Measure ingredients accurately. Use liquids at temperatures between 21°C and 27°C
Salt was not added, causing bread to over rise and collapse	Measure ingredients accurately
Too much yeast was added	Measure ingredients accurately. If problem persists, reduce yeast by 1/2 a teaspoon
High humidity and hot ambient temperatures can cause bread to over rise and collapse	Bake during the coolest part of the day, Try reducing the yeast by 1/4 teaspoon or use liquids direct from the refrigerator. Do not use the timer function
High altitudes can cause the bread to over rise and then collapse during baking	Try reducing the yeast by 1/4 teaspoon
Lid is open during baking	Do not open the lid during baking

Bread did not rise enough

Not enough yeast was added	Measure ingredients accurately
Yeast is outdated or inactive	Never use outdated yeast. Store in a cool, dark place
Too little sugar was added	Measure ingredients accurately
Too much salt was added, reducing the action of the yeast	Measure ingredients accurately
Water was too hot and killed the yeast	Use liquids at temperatures between 21°C and 28°C
Yeast has been activated before program has started	Take care that yeast does not come in contact with liquid before program has started

Bread rises too much

High humidity and hot ambient temperatures can cause bread to over rise	Bake during the coolest part of the day. Try reducing the yeast by 1/4 teaspoon or use liquids directly from the refrigerator. Do not use the Timer function
Too much yeast	Measure ingredients accurately
Too much liquid	Measure ingredients accurately
Hot liquids accelerated the yeast action	Use liquids at temperatures between 21°C and 27°C
Too much flour or not enough salt	Measure ingredients accurately

Bread dry with dense texture

Not enough liquid added	Measure ingredients accurately
Flour may be passed use by date, or be dry causing wet/dry imbalance	Try increasing liquid by 1 tablespoon at a time

Bread under baked with soggy centre

Too much liquid from fresh or canned fruit	Always drain liquids well as specified in the recipe. Water may have to be reduced slightly
--	---

Large amounts of rich ingredients like nuts, butter, dried fruits, syrups and grains will make dough heavy. This will slow down the rising and prevent the bread from baking through

Measure ingredients accurately. Never exceed the stated amounts in the recipe

Bread over browned

Too much sugar

Measure ingredients accurately

Crust colour set too high

Set crust colour to light

Bread has large holes in texture

Water was too hot and killed the yeast

Use liquids at temperatures between 21°C and 27°C

Too much liquid

Measure ingredients accurately

Too much yeast

Measure ingredients accurately

High humidity and hot ambient temperatures and increase yeast activity

Bake during the coolest part of the day. Try reducing the yeast by 1/4 teaspoon or use liquids direct from the refrigerator. Do not use the Timer function

Water was too hot and killed the yeast

Use liquids at temperatures between 21°C and 28°C

Bread surface is sticky

Bread was left in the machine too long and condensation collected on the baking pan

Whenever possible, remove bread from the baking pan and cool on a wire rack

The wet/dry balance of the ingredients may be incorrect

Measure ingredients accurately

H:HH message on LED and beep

Breadmaker is being used in a very cold or a very hot room

The breadmaker is programmed to only operate between 10°C and 50°C room temperatures. Beyond these temperatures yeast will not be activated correctly and therefore the breadmaker would not bake an acceptable loaf

Temperature in breadmaker is too high from previous use

Remove the bread pan and wait until the breadmaker has cooled down, leave the lid open

Difficult to remove the bread from the pan

The bread is sticking to the pan

If it is found that the bread is sticking and is difficult to remove from the pan, it is recommended that the surface of the pan is oiled before every use. Wash the pan in hot soapy water and thoroughly dry, using a piece of scrunched paper kitchen roll, liberally coat the inner surface of the non stick pan with oil, butter or margarine of your choice. Follow the guide on page 8, 'how to use your breadmaker'. When the bread pan is removed from the machine after the baking programme allow the bread to cool in the pan for 15 minutes before turning out onto a rack to cool. Only slice the bread when fully cooled after 20-40 minutes

Two year guarantee

- **It is important to retain the retailers receipt as proof of purchase.** Staple your receipt to this back cover for future reference.

Please quote the following information if the product develops a fault. These numbers can be found on the base of the product.

Model no. Serial no.

All Morphy Richards Products are individually tested before leaving the factory. In the unlikely event of any appliance proving to be faulty within 28 days of purchase it should be returned to the place of purchase for it to be replaced.

If the fault develops after 28 days and within 24 months of original purchase, you should contact the helpline number quoting model number and serial number on the product, or write to Morphy Richards at the address shown. You will be asked to return the product (in secure, adequate packaging) along with a copy of proof of purchase. Subject to the exclusions set out below (1-6), the faulty appliance will then be repaired or replaced and dispatched usually within seven working days of receipt.

If for any reason this item is replaced during the two-year guarantee period, the guarantee on the new item will be calculated from original purchase date. Therefore it is vital to retain your original receipt or invoice to indicate the date of initial purchase.

To qualify for the two-year guarantee the appliance must have been used according to the manufacturers instructions. For example kettles should have been regularly descaled.

Morphy Richards shall not be liable to replace or repair the goods under the terms of the Guarantee where:

- 1 The fault has been caused or is attributable to accidental use, mis-use, negligent use or used contrary to the manufacturers recommendations or where the fault has been caused by power surges or damage caused in transit.
- 2 The appliance has been used on a voltage supply other than that stamped on the products.
- 3 Repairs have been attempted by persons other than our service staff (or authorised dealer).
- 4 Where the appliance has been used for hire purposes or non-domestic use.
- 5 Morphy Richards are not liable to carry out any type of servicing work, under the guarantee.

This guarantee does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage. This guarantee is offered as an additional benefit and does not affect your statutory rights as a consumer.

- This guarantee is valid in the UK and Ireland only.

Morphy Richards products are intended for household use only

Morphy Richards has a policy of continuous improvement in product quality and design. The Company, therefore, reserves the right to change the specification of its models at any time.

morphy richards®

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